



### Product Spotlight: Cherry Tomatoes

Cherry tomatoes are given their name because of their similar size and shape to cherries! They can have a more concentrated flavour than regular tomatoes due to their size.



## Creamy Chicken Florentine Pasta

Linguine pasta with a creamy garlic sauce, tender chicken strips, spinach and cherry tomatoes all tossed together in the one pan and finished with toasted almonds.

### Add some extras!

*You can add some fresh basil, oregano or thyme to this dish if you have some! For a more adventurous flavour you can finish the pasta with some lemon zest, chilli flakes and parmesan.*



25 minutes



4 servings



Chicken

|            |                |                  |                      |
|------------|----------------|------------------|----------------------|
| Per serve: | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|            | 55g            | 17g              | 109g                 |

## FROM YOUR BOX

|                         |          |
|-------------------------|----------|
| LONG PASTA              | 1 packet |
| SLIVERED ALMONDS        | 40g      |
| BROWN ONION             | 1        |
| CHERRY TOMATOES         | 400g     |
| CHICKEN STIR-FRY STRIPS | 600g     |
| GARLIC                  | 2 cloves |
| ENGLISH SPINACH         | 1 bunch  |
| SOUR CREAM              | 1 tub    |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried tarragon

## KEY UTENSILS

large frypan, saucepan

## NOTES

If you don't have dried tarragon you can use dried Italian herbs, oregano or rosemary!

**No gluten option** - pasta is replaced with GF pasta.



Scan the QR code to  
submit a Google review!



### 1. COOK THE PASTA

Bring a saucepan of water to boil. Add pasta to boiling water and cook according to packet instructions or until al-dente. Reserve **1/2 cup cooking liquid** then drain pasta.



### 2. TOAST THE ALMONDS

Heat a dry frypan over medium-high heat. Add almonds and toast for 2-3 minutes until golden. Set aside and keep pan on heat.



### 3. COOK THE TOMATOES

Add **oil** to pan. Dice onion and halve tomatoes. Add to pan as you go and cook for 5 minutes until tomatoes start to break down.



### 4. COOK THE CHICKEN

Add chicken, crushed garlic and **2 tsp tarragon** (see notes). Cook for 6-8 minutes until chicken is cooked through.



### 5. TOSS THE PASTA

Trim, rinse and roughly chop spinach. Add to pan along with sour cream, combine well. Stir in cooked pasta and add **reserved cooking liquid** as needed to loosen the sauce. Season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Divide pasta among bowls. Garnish with slivered almonds.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

